

## THE BALMORAL ARMS

1852 marks the year that Balmoral Castle was purchased by Prince Albert for Queen Victoria, having fallen in love with the estate many years before. The castle has been the Scottish home to the Royal Family ever since.

1852 also marks the year that an architect by the name of William Smith from Aberdeen was summoned to the castle to begin the process of designing a new Castle. The existing Castle was seen as too small for the large family of Victoria and Albert and so, a new site was chosen for the construction of a new building – the Castle that we see today.

The first foundation of the current Balmoral Castle was laid by Queen Victoria a year later (you can see this when you visit, on the foot of the wall, adjacent to the west face of the entrance). When the new Castle was completed in 1856, the old building was demolished. You can still see where the previous castle was thanks to a commemorative stone which marks where the front door was, it can be found on the front lawn close by the path. Balmoral Estates has been passed down within the Royal Family ever since and has been a favourite home to the family since 1852.

Our dishes in 1852 showcase the true taste of Royal Deeside. Alongside award-winning Gilmour Butchers, we showcase beef and game from the local butcher in Ballater – H. M. Sheridan, who were granted Royal Warrant of Her Majesty in 1987 and are located just around the corner from the Balmoral Arms. Seafood comes fresh from the North Sea and into the fishing ports of Aberdeen. Other local suppliers include Mackies Ice Cream and Cambus O'May Cheese. While extra flavours are added with Pinewood Conservation Gin, distilled in the Cairngorms and whiskies aged in the area.

Welcome

# Eighteen

FIFTY TWO

## Whilst you decide

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<b>Gordal olives in a citrus marinade</b> (gf, v, ve)	<b>4</b>
<b>Breadboard</b>	<b>4.5</b>
With homemade honey bread, pumpkin seed bread, whipped butter, rock salt	

## To start

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<b>Classic cullen skink</b> (gfa)	<b>8</b>
With Peterhead smoked haddock	
<b>Home-baked Camembert with honey bread</b> (gfa, v)	<b>9 / 12</b>
Individual or to share	
<b>Pork &amp; black pudding Scotch egg</b>	<b>8</b>
With homemade spiced apple chutney	
<b>Salmon home-cured in local Pinewood Conservation Gin</b> (gfa)	<b>9</b>
With homemade pumpkin bread	
Add a nip of Pinewood Conservation Gin (25ml)	<b>4.25</b>
<b>Slow-cooked game hot pot</b> (gfa)	<b>8</b>
With honey bread	
<b>Salad of beetroot, tomatoes, walnuts and basil</b> (v, ve)	<b>6</b>

(gf – gluten free / gfa – gluten free available / v - vegetarian / ve – vegan)

**BEFORE ORDERING, PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE.**

Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.

## Mains

<b>Balmoral chicken</b> (gf)	18
With clapsnot, whisky sauce	
<b>Signature pie of the day</b>	17
With seasonal greens & chive mash	
<b>Saddle of venison</b> (gf)	24
Served pink with Nordic braised potato cake, chard baby leeks, confit tomato & blackberry gravy	
<b>Beef Wellington</b>	38
Served pink with chive mash, seasonal vegetables & rich bone marrow gravy	
<b>Pan-seared salmon</b> (gf)	20
With buttered potatoes, heritage baby vegetables, lemon & chive butter	
<b>Pearl barley risotto</b> (v, ve)	12
With dressed leaves	
<b>Seasonal garden salad</b> (v, ve)	8
Add halloumi	6
Add grilled salmon	10

## Grills

<b>Butterflied chicken breast, lemon and herb marinade</b> (gf)	12
<b>Classic Aberdeen Angus beef burger</b>	16
Our burger is served with lettuce, beef tomato, red onion, burger sauce and hand-cut chips.	
Add extra toppings. Choose from: <i>black pudding, bacon, Strathdon blue cheese or cheddar cheese.</i>	1.5 each
<b>8oz Flat Iron</b> (gf)	20
<b>8oz Ribeye</b> (gf)	26
<b>8oz Fillet</b> (gf)	30
All steaks come with a half-grilled garlic tomato plus your choice of sauce.	
Sides can be chosen from the selection below and are individually priced as shown.	

<b>Additional Sauces</b>	2	<b>Sides</b>	3.5
Bone marrow gravy (gf)		Chive mash (gf, v, ve)	
Peppercorn (gf)		Hand cut chips (gf, v, ve)	
Garlic, lemon & herb (gf, v, ve) ( <i>Chimichurri style</i> )		Macaroni cheese	
Strathdon Blue Cheese (gf)		Onion rings (v)	
		Dressed watercress salad (gf, v, ve)	
		Creamed spinach with nutmeg (gf, v)	
		Honey roasted seasonal veg (gf, v)	
		Seasonal greens in garlic oil (gf, v, ve)	
		Skirlie	

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## Puddings & Cheese

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<b>Steamed treacle pudding with marmalade ice cream (v)</b>	<b>7</b>
<b>Lemon curd posset, shortbread biscuit (v)</b>	<b>6.5</b>
<b>Caramelised apple, rolled oats, nuts and honey crumble with custard (v)</b>	<b>7</b>
<b>Chocolate tiffin, traditional ice cream (v)</b>	<b>6.5</b>
<b>Mackies Ice Cream, three scoops</b>	<b>5</b>
Traditional, chocolate, raspberry ripple, Scottish tablet, Dairy free option available.	
<b>Taste of Scottish cheeses (gfa)</b>	<b>10</b>
Strathdon Blue, Cambus O'May Cheddar, Clava Brie, Auld Reekie, Served with oat cakes and homemade chutney.	

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